



# Marta

## my selection

### Garganega Frizzante IGT

**Denomination:**

Garganega Frizzante IGT Verona

**Alcohol Strengt:**

12%

**Reducing Sugar:**

8 g/l

**Total Acidity:**

6.3 g/l

**Production Area:**

Vineyards on Monte Gazzo, 80 years old vines

**Grape Variety:**

100% Garganega

**Production per hectare:**

about 12 tons

**Grape Harvest:**

Middle of September, manual harvest

**Vinification:**

Soft pressing of the grapes, fermentation in steel tanks. After fermentation the wine lies on the yeasts until february.

**Organoleptic:**

Fragrant smell of white flowers, apple and bread crust, with persistent and pleasant freshness. Enjoyable mineral an earthy fragrance.

**Food Matches:**

Ideal as an aperitif or a break with friends. Also with the full meal.

**Temperature:**

6-8°C



# Marta

## my selection

### Soave DOC

**Denomination:**

Soave DOC

**Alcohol Strengt:**

12%

**Reducing Sugar:**

2.2 g/l

**Total Acidity:**

5.4 g/l

**Production Area:**

Vineyards in Soave DOC area

**Grape Variety:**

100% Garganega

**Production per hectare:**

about 13 tons

**Grape Harvest:**

End September, manual harvest

**Vinification:**

Soft pressing of the grapes, fermentation in steel tanks under controlled temperature between 16-18°C

**Organoleptic:**


Straw-coloured with green reflexes, intense scent, dry taste and fresh

**Food Matches:**

Ideal with any meal

**Temperature:**

10-12°C





# Marta

## my selection

### Soave Classico DOC

**Denomination:**

Soave DOC Classico

**Alcohol Strengt:**

12,5%

**Reducing Sugar:**

2.1 g/l

**Total Acidity:**

5.7 g/l

**Production Area:**

Vineyards in Soave Classico area; calcareous soil of medium depth suitable for producing fullbodied and wines with mineral aromas.

**Grape Variety:**

100% Garganega

**Production per hectare:**

about 11 tons

**Grape Harvest:**

Hand-picked last ten days of September and first ten days of October.

**Vinification:**

Cold maceration for more than 12 hours depending on the ripeness of the fruit. Soft pressing. Fermentation in stainless steel tanks at a controlled temperature of between 18-20°C. With autoctoni raising agents.

**Organoleptic:**

Yellow with gold highlights and green hues. Floral bouquet laced with scents of exotic fruit, almonds, hazelnuts and mineral aromas. Full-bodied with a long finish. Balanced and harmonious on the palate. Improves with aging.

**Food Matches:**

Ideal with appetisers, fish dishes, shellfish and white meat. Makes an excellent aperitif.

**Temperature:**

10-12°C





# Marta

## my selection

### Soave Superiore DOCG Classico

**Denomination:**

Soave Superiore DOCG Classico

**Alcohol Strengt:**

13.5%

**Reducing Sugar:**

4.6 g/l

**Total Acidity:**

5.9 g/l

**Production Area:**

Monte Foscario Classico area

**Grape Variety:**

100% Garganega

**Production per hectare:**

about 70 Q

**Grape Harvest:**

Hand-picked middle of October.

**Vinification:**

The steep slopes of Monte Foscario are of volcanic origin and provide the vineyards with excellent exposure to the sun. The vineyards are pruned by 40% to obtain the best quality. A soft pressing and maceration with skins for 24 hours. Fermentation lasts for at least 36 hours. After which the wine is slowly poured from the tap and finishes fermentation in large 50 hl tonneau. The wine matures in stainless steel tanks for about 1 year.

**Organoleptic:**

Clear yellow with gold highlights, strong character and extraordinary balance. A powerful and lingering fruity bouquet laced with scents of peach blossom. A pleasing finish.

**Food Matches:**

Excellent with nourishing first courses and grilled meats.

**Temperature:**

12-13°C





# Marta

## my selection

### Pinot Grigio DOC delle Venezie

**Denomination:**

Pinot Grigio DOC delle Venezie

**Alcohol Strengt:**

12%

**Reducing Sugar:**

3.2 g/l

**Total Acidity:**

5.5 g/l

**Production Area:**

Caldiero, in the hill called Monte Gazzo

**Grape Variety:**

100% Pinot Grigio

**Production per hectare:**

about 110 Q

**Grape Harvest:**

Hand-picked end of August.

**Vinification:**

After the picking of the grapes, they are destemmed, crushed and lightly pressed. After removing the must from the lees for about 12 hours at an average temperature of 13°C, the must begin to ferment with the help of selected yeasts. Alcoholic fermentation takes place at 16/18°C in stainless-steel temperature-controlled vats and lasts for approximately 10 days. When alcoholic fermentation is complete, the wine rests in stainless-steel vats at 16°C before being bottled.

**Organoleptic:**

Straw yellow with green hues with hints of ripe pear and wildflowers and a slight final note of bread crust. The palate is fine, fresh, tasty, balanced and honest with a good aromatic persistence.

**Food Matches:**

Ideal with squash carpaccio with parmesan cheese, chicken, salmon,...

**Temperature:**

10-12°C



# Marta

## my selection

### Valpolicella DOC Superiore

**Denomination:**

Valpolicella DOC Superiore

**Alcohol Strengt:**

13%

**Reducing Sugar:**

2.5 g/l

**Total Acidity:**

5.5 g/l

**Production Area:**

Vineyard in the DOC zone in Campiano, near Cazzano di Tramigna

**Grape Variety:**

55% Corvina | 30% Rondinella | 15% Molinara

**Production per hectare:**

about 110 Q

**Grape Harvest:**

Hand-picked middle of October.

**Vinification:**

Hand picked at the beginning of October and left to semi-dry for 20/30 days in special dry and well-ventilated rooms called 'fruttai'. Pressing and maceration with skins for 6 days. Left to age in barrels for 5 months.

**Organoleptic:**

Ruby red verging on purple. The nose is complex with rich floral scents of violets and roses and powerful fruity aroma's of cherries and sour black cherries with a hint of spices. Well balanced with a light, smooth, slightly tannic finish.

**Food Matches:**

Ideal with nourishing first courses, entrecote or grilled meat.

**Temperature:**

12-15°C



# Marta

## my selection

### Ripasso DOC della Valpolicella Superiore

**Denomination:**

Ripasso DOC della Valpolicella Superiore

**Alcohol Strengt:**

14%

**Reducing Sugar:**

3.2 g/l

**Total Acidity:**

5.5 g/l

**Production Area:**

Vineyard in the DOC zone in Campiano, near Cazzano di Tramigna

**Grape Variety:**

70% Corvina | 30% Rondinella

**Production per hectare:**

about 9 ton

**Grape Harvest:**

Hand-picked first 10 days of October.

**Vinification:**

Hand-picked at the middle of October. Pressing and maceration with skins for 6 days. In January, we add to the wine the skins of Amarone (after its fermentation) and start a second fermentation for 8–12 days at 20–25°C. With the second fermentation, we add body, colour and alcohol to the wine. Later, the wine is aged in barrels for 18 months. After the bottling, the wine must age in the bottle for 8 months.

**Organoleptic:**

Ruby red dark. The nose is powerful. Fruity aromas and spices with some vanilla. Well balanced with a light, smooth, slightly tannic finish.

**Food Matches:**

Ideal with nourishing first courses, entrecote or grilled meat.

**Temperature:**

18-19°C





# Marta

## my selection

### Amarone della Valpolicella DOCG

**Denomination:**

Amarone della Valpolicella DOCG

**Alcohol Strengt:**

16%

**Reducing Sugar:**

4.5 g/l

**Total Acidity:**

5.6 g/l

**Production Area:**

Vineyard in the DOC zone in Campiano, near Cazzano di Tramigna

**Grape Variety:**

70% Corvina | 30% Rondinella

**Production per hectare:**

about 60 Q

**Grape Harvest:**

Hand-picked first 10 days of October.

**Vinification:**

In February, after a long period of semi-drying in special dry and well-ventilated rooms called "fruttai", traditional fermentation on the skins for 25 days and daily pumpover; aged for 40 months in barriques.

**Organoleptic:**

Very important red wine; deep ruby red verging on garnet; intense fruity bouquet of cherry and dried plum with a floral aroma of dried flowers and a hint of sweet spices; smooth and captivating in the mouth; extremely elegant full body and long finish.

**Food Matches:**

Excellent with all kind of entrecote, grilled and on the spit meat dishes.

**Temperature:**

20-22°C